

**CLAIMS**

1. A fat comprising a mixture of triglycerides, characterised in that
  - 2.5 to 5.5 wt.% of the triglycerides are HHH triglycerides,
  - 25 to 65 wt.%, preferably 25 to 55 wt.% of the HHH triglycerides are monoacid triglycerides and the remaining HHH triglycerides are composed of mixed fatty acid residues,
  - 1.5 to 5 wt.% of the triglycerides are HHM and HMH triglycerides,
  - at least 85 wt.% of the fatty acid residues H in HHM and HMH are palmitic acid residues, where H denotes saturated fatty acid residues having chain lengths larger than 15 carbon atoms and M denotes saturated fatty acid residues having chain lengths of either 12 or 14 carbon atoms and where the M-residue is placed either in the middle or in one of the terminal positions.
2. A process suited for the preparation of the triglyceride fat according to claim 1, comprising incorporating in a triglyceride oil a fat A and a fat B where the fat A and the fat B together amount to 6-15 wt.% of the fat and the A/B weight ratio is in the range 1/9 to 4/6, characterized in that of fat A
  - at least 50 wt.% of the triglycerides are fully saturated
  - at least 80 wt.% of the constituting saturated fatty acid residues have a chain length of 16 carbon atoms (P) or 18 carbon atoms (S), the ratio P:S being in the range 75:25 - 25:75,
  - up to 5 wt.% of the saturated fatty acid residues have a chain length of 12 or 14 carbon atoms and in that of fat B

- at least 20 wt.%, preferably at least 25 wt.% of the triglycerides consist of HHM and HMM triglycerides in which H and M are as defined in claim 1.

3. Process according to claim 2, characterized in that fat A is obtained by
  1. Selecting a fat which contains >20 wt.% of stearic acid and a fat which contains >20 wt.% of palmitic acid,
  2. Blending both fats in such ratio that the blend complies with the P/S ratio of claim 2,
  3. Subjecting the blend to interesterification,
  4. Subjecting the interesterified fat to fractionation under such conditions that the composition of the collected stearin complies with the fat A specifications of claim 2.
4. Process according to claim 2, characterized in that fat A is obtained by
  1. Selecting a fat which contains >20 wt.% of stearic acid and a fat which contains >20 wt.% of palmitic acid,
  2. Fractionating the high stearin fat and/or the high palmitic fat,
  3. Blending the high stearin fat and the high palmitic fat at least one of these being a fractionated fat,
  4. Interesterifying the blend,
  5. Optionally, fractionating the interesterified fat, the conditions for blending and for the fractionation of step 2 and step 4 being chosen such that the composition of the stearin collected after step 4 complies with the fat A specifications of claim 2.
5. Process according to claim 2, where in fat B the wt. ratio of oleic acid and linoleic acid residues is more than 3.

6. Process according to any one of the previous claims, where either fat A or fat B or both are non-hydrogenated fats.
7. Process according to any one of the previous claims, where either fat A or fat B or both are enzymatically interesterified fats.
8. Process according to any one of the previous claims, where either fat A or fat B or both have been obtained without the use of wet fractionation
9. Process for the preparation of an edible W/O emulsion spread comprising the steps
  - emulsifying 50-80 wt.% of an aqueous phase with 20-50 wt.% of a fat phase and
  - cooling and working the emulsion to obtain a spreadable emulsion,  
characterized in that a fat phase is used as specified in claim 1.
10. Process according to the previous claim, characterized in that the emulsion is prepared with 60-80 wt.% of an aqueous phase and 20-40 wt.% of a fat phase, preferably with 60-70 wt.% of an aqueous phase and 30-40 wt.% of a fat phase.
11. Spread obtained according to claims 9 or 10, characterized in that the content of saturated fatty acid residues on total fat phase is less than 25 wt.%, preferably less than 20 wt.%.